

A BELMOND HOTEL, PORTOFINO





PLAN A WEDDING WITH WOW FACTOR.
BEGIN WITH A LUSCIOUS APERITIF IN
THE GORGEOUS GARDENS OVERLOOKING
THE BAY OF PORTOFINO. LET OUR
EXPERT TEAM ARRANGE BEAUTIFUL
DESIGN DETAILS INSPIRED BY THE
DREAMY SURROUNDINGS AND MENUS
EXPLODING WITH AUTHENTIC FLAVOURS.
FOR INTIMATE CELEBRATIONS, RESERVE
A SPECIAL TABLE AT LE TERRAZZE,
DECORATED WITH RAVISHING FLOWERS.

AT A GLANCE

ACCOMMODATION 44 rooms and suites

DINING Two restaurants, piano bar and pool bar **FEATURES** Wellness centre, heated outdoor pool, children's activities and gym

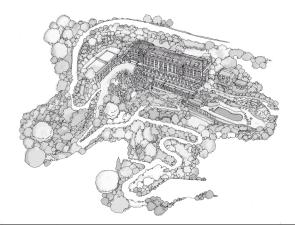
ACTIVITIES Tennis court, watersports and boat excursions, courtesy shuttle to Splendido Mare in the Piazzetta

LAST REFURBISHMENT Multi-year renovation plan to be finished in 2027

LOCATION 45km from Genoa Airport

AIRPORT

- 45 km/28 miles/45 min by car from Genoa Airport
- Helicopter transfer from/to Rapallo and private car to the hotel (approx 15 minutes)



IDEAL FOR

Weddings Ceremonies in the gardens Celebrations Exclusive use



INSIDER TIPS

The Splendido is set on a hill overlooking the glittering Gulf of Portofino. Host a banquet at the Splendido Grill as well as a cocktail party at our Champagne Corner. Exclusive use of the hotel is available on request.

Our sister property Splendido Mare, a fully-renovated gem in the heart of the Piazzetta, is also available for exclusive use or intimate events.

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CAPACITY CHART

VENUE *EVENTS UP TO 18 PEOPLE FEATURES

	CEREMONY	COCKTAIL	BANQUET	AREA	OUTDOOR	DAYLIGHT
	CEREITOTT	RECEPTION	Britage	AREA	COTDCCIC	D/ (I Eloiti
Walking Path	•	-	-	-	•	•
Champagne Corner	-	•	-	-	•	•
Le Terrazze	-	-	•	-	•	•

VENUE *EVENTS UP TO 60 PEOPLE FEATURES

	CEREMONY	COCKTAIL RECEPTION	BANQUET	AREA	OUTDOOR	DAYLIGHT
Secret Garden	•	-	-	-	•	•
Champagne Corner	-	•	-	-	•	•
Splendido Grill	-	-	•	-	•	•

^{*}Music until 22:00, soft background until midnight.

ACCOMMODATION DETAILS

- Number of rooms: 18
- Number of suites: 26
- Connecting rooms available.

BROWSE OUR GALLERY

Immerse yourself in the atmosphere of a stunning event at the Splendido.

Click here to view our gallery

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RELIGIOUS WEDDINGS

Non-residents can be married according to Catholic rites in a Catholic church. You will need to obtain the Nihil Obstat from your local diocese, signed by your bishop, in order to be married in an Italian parish. Your wedding planners can also arrange a celebrant for Protestant, Jewish or Orthodox rites to marry you in a sacred location.

CIVIL WEDDINGS

Civil ceremonies may be celebrated in town and city halls throughout Italy.

BLESSINGS

Blessings are ceremonies without legal or civil restrictions and are therefore performed by a Master of Ceremonies, rather than a clergyman or state official. The ceremony suits couples who have already had a civil or church ceremony, but is also perfect for those who wish to renew their wedding vows.



ELIGIBLE WEDDING LOCATIONS

RELIGIOUS WEDDINGS

Church of San Giorgio | on the hill above Portofino

- a 10-minute walk from the Piazzetta of Portofino
- 100 guests

Church of San Martino | Portofino

- a 5-minute walk from Splendido Mare
- 250 guests

Church of San Giacomo di Corte | S. Margherita Ligure

- stunning harbour views
- a 15-minute ride from Portofino
- 100 guests

CIVIL WEDDINGS

Portofino Town Hall | Portofino

- a 5-minute walk
- 15 guests

Castello Brown | on the hill above Portofino

- a 10-minute walk
- 60 guests

BLESSINGS

Walking Path

- floral space overlooking Portofino
- 20 guests

Secret Garden

- intimate, lush corner of the gardens
- 60 guests

A BELMOND HOTEL, PORTOFINO





ENTERTAIN YOUR GUESTS

Take advantage of our tailor-made activities to enjoy the very best of Liguria by land or sea

NATURAL TREASURES

Discover La Portofinese, a sustainable farm set on the peaceful peninsula. Trek with donkeys, visit the hop plantation, aviary and honey lab, and enjoy tastings of exclusive produce from craft beer to succulent olives.

SUNSET CRUISE AT SAN FRUTTUOSO BAY Sip a refreshing apéritif on a Chris-Craft Corsair 36 speedboat as the sun goes down on Portofino Bay. Depart at 17:30 and reach San Fruttuoso, a secluded bay only accessible from the water or on foot. Enjoy canapés and a bottle of chilled champagne on board as the crystal-clear waters shimmer at your feet, and return to Portofino at around 19:00. If you wish the magic to continue, let us prepare a special table for two on the beach, where you will be served local specialities beneath the starry skies.

CINQUE TERRE

Uncover the gems of the five UNESCO-listed villages linked by a scenic coastal path. We'll tailor a tour to your interests, be it gravity-defying vineyards, medieval churches or secluded beaches.

GENOA AQUARIUM

Head into the city to explore one of the largest aquaria in Europe. We offer customised activities such as a private Ligurian brunch in front of the shark tank or a chance to feed the penguins. Fabulous family fun.

NATURE WALKS

What enhances a great walk? Delicious nibbles along the way. Our gourmet tasting tours lead you through the leafy hills around the hotel sampling olive oil, focaccia and fresh lemonade, all with a side helping of sensational views.

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RENTAL FEES

Garden footpath: €3,500 Champagne Corner: €3,500 Le Terrazze: €4,500 Secret Garden: €5,000 Pool Grill: €15,000

Rental fees include VAT and do not vary based on the number of guests. Exclusive use, service and set ups to be quoted separately.

CONTACT

For a personalised proposal and to discuss the details of your wedding, please contact:

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SposiamoVi (page 1 right and 7)
@erinandgabri (page 3 right, 6 and 9 left)
Sandro Ariu (page 9 right)



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SPECIAL MENUS

OUR CHEFS LOVE TO CREATE REAL MASTERPIECES AND WILL BE DELIGHTED TO CUSTOMISE A MENU FOR YOUR SPECIAL DAY. FROM COCKTAIL PARTIES TO FOUR-COURSE MENUS AND INSPIRING BUFFETS, THE FOLLOWING SUGGESTIONS ARE DESIGNED TO MAKE YOUR EVENT A TRULY EXCEPTIONAL OCCASION.

All the rates stated below include VAT and may vary based on the clients' final selection.

Dishes may change during the season

APERITIFS

SNACK

Ligurian-style marinated olives Cod croquette Salted and spiced cashew nuts Quarantine potato, sage, Parmesan cheese and smoked paprika

Delicacies:

Ligurian focaccia
Focaccia with onions
Focaccia with Taggiasca olives
Ligurian fried dough with lemon, sage
and lettuce powder
Ligurian focaccia with stracchino cheese
Focaccine with ham and mozzarella
Farinata with spring onion

€45.00 per person per hour of service

LIGURIAN STYLE

In addition to what is included in the Snack formula:

Show cooking:

Pesto making, served on focaccia croutons

€50.00 per person per hour of service

TASTY COLD

In addition to what is included in the Snack formula:

Tomato tartlet, Prescinseua cheese bavarese and red shrimp

Crunchy bread with anchovies, artisan butter and red bell pepper

Creamy eggplant, sun-dried cherry tomatoes and basil

Savona goat cheese roché with

Chiavari Tonda hazelnuts

Cabannina meat tartare, mustard and summer truffle

€60.00 per person per hour of service

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A TASTE OF SPLENDIDO

In addition to what is included in the Snack formula:

Cold canapés:

Tomato tartlet, prescinseua bavarese and red shrimp Crunchy bread with anchovies, artisanal butter and red bell pepper Creamy eggplant, sun-dried cherry tomatoes and basil Savona goat cheese roché with Chiavari Tonda hazelnuts Cabannina meat tartare, mustard and summer truffle

Hot canapés: Stuffed pizzette Arancini with ham, mozzarella and basil cream Fried anchovies from the Gulf of Tigullio Squid skewer and bread with herbs Crunchy octopus on Catalan-style green beans Squid and chickpeas

€130.00 per person per hour of service

DRINKS

Sparkling cocktails with seasonal fruits: Rossini (Prosecco and strawberry purée) Mimosa (Prosecco and orange juice) Bellini (Prosecco and peach juice) Fruit punch Soft drinks Italian sparkling wine or prosecco

This selection of drinks is included with all the aperitifs.

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A TASTE OF LIGURIA (4 courses)

Marinated amberjack, cherry tomato coulis, Taggiasca olives, Portofino capers and its flowers

Fusilloro with Basil pesto, rainbow of cherry tomatoes and toasted pine nuts

Of

Risotto with saffron flower, Trombetta zucchini, and soft goat cheese from Savona hills

Amberjack filled with parmigiana

Cinque Terre creamy lemon

Wedding cake

Friandises

€250.00 per person



LIGURIAN LANDSCAPE (4 courses)

Cabannina cow meat in salsa tonnata

Fassona tartare, marinated yolk, spicy mustard salad, onion petals, sweet and sour Belendina onion

Pumpkin risotto, Chiavari Tonda hazelnuts and 36-month-aged Parmesan cheese cream or

Fusillo with 'tuccu' ragout, Porcini mushrooms and marjoram

Lamb sirloin in a fine herbs crust, smoked eggplant cream, oregano yogurt and cooked onion

Olive oil and lemon sorbet

Wedding cake

Friandises

€300.00 per person

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Lobster, cucumber gazpacho, green apple and greens

Portofino purple shrimp carpaccio, prescinseua cheese and Italian caviar

Timbale of fresh egg pasta, pesto, green beans and wilted cherry tomatoes

Of

Risotto with clams, capers and Portofino lemon, whipped with mascarpone cheese

Grilled sea bream fillet, leek cream, grilled vegetable caponata

Chiavari creamy hazelnut

Wedding cake

Friandises

€350.00 per person



SEA AND LAND (5 courses)

Pappa al pomodoro, raw Santa Margherita Ligure shrimp and Italian caviar

Lobster salad with crispy vegetables and tarragon mayonnaise

Lemon risotto, baby squid and pistachios

Ravioli filled with sea bream in a light mantis shrimp broth

Grilled Cabannina meat fillet, mustard sauce and smoked vegetables

or

Smoked sea bass fillet, cream of Trombetta zucchini and confit tomatoes

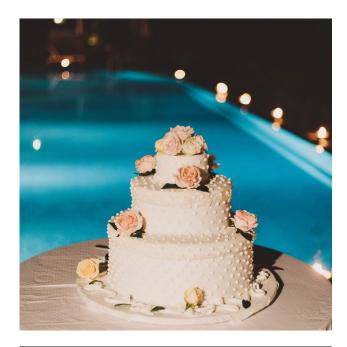
Creamy liquorice, white chocolate namelaka and fennel

Wedding cake

Friandises

€370.00 per person

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WEDDING CAKES

Our pastry chefs can surprise you with a variety of fabulous creations or will bake the wedding cake of your dreams, guided by your suggestions. Be inspired by the examples below.

Wild strawberry meringue with vanilla ice-cream

Raspberry millefeuille with crème pâtissière

Sponge cake with wild strawberry and limoncello

Fresh fruit tart

Caprese chocolate cake

Wedding cake is included in the menu, but elaborate custom-made designs may be subject to a supplement

Selection of home-made gelato served 'Italian-style' after the wedding cake

€25.00 per person



WINE SELECTION

Complete your wedding menu by choosing from the following wine packages. Prices include one white and one red wine from your selected list.

LIGURIA

WHITE WINES

CINQUE TERRE COSTA DA POSA Riomaggiore, Cantina Cinque Terre *Grapes: Bosco, Albarola, Vermentino*

PIGATO

Bastia Ligure, Cascina Feìpu dei Massaretti *Grapes: Pigato*

FELCE BIANCO

Ortonovo (SP), Az. Agricola La Felce Grapes: Trebbiano. Malvasia. Vermentino

CARLAZ

Riomaggiore, Az. Prima Terra *Grapes: Vermentino*

VERMENTINO FOSSO DI CORSANO Fosdinovo, Az. Agricola Terenzuola Grapes: Vermentino

RED WINES

LA MERLA DELLA MINIERA Fosdinovo, Az. Agricola Terenzuola *Grapes: Canaiolo, Tintoretto*

FELCE ROSSO

Ortonovo, Az. Agricola La Felce Grapes: Sangiovese, Massaretta, Canaiolo, Merlot

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TERRIZZO

Castelnuovo Magra, La Colombiera *Grapes: Sangiovese, Merlot, Cabernet*

ORMEASCO SUPERIORE DELLA RIVIERA LIGURE DI PONENTE LE BRAJE Pieve di Teco, Lupi *Grapes: Ormeasco*

SOLITARIO

Finale Ligure, Cascina delle Terre Rosse *Grapes: Granaccia, Rossese*

€50.00 per person

PIEMONTE

WHITE WINES

ARNEIS DEL ROERO BRICCO DELLE CILIEGIE Montà, Giovanni Almondo *Grapes: Arneis*

GAVI DI GAVI Gavi, La Scolca *Grapes: Cortese*

RED WINES

SITO MORESCO LANGHE Barbaresco, Gaja

Grapes: Nebbiolo, Barbera, Merlot

DOLCETTO Alba, Damilano *Grapes: Dolcetto*

€54.00 per person

TOSCANA

WHITE WINES

CHARDONNAY Gaiole in Chianti, Capannelle *Grapes: Chardonnay*

AL POGGIO Siena, Castello di Ama *Grapes: Chardonnay*

RED WINES

IL BRUCIATO Bolgheri, Tenuta Guado al Tasso *Grapes: Cabernet Sauvignon, Merlot, Syrah*

VINO NOBILE DI MONTEPULCIANO Montepulciano, Avignonesi *Grapes: Prugnolo Gentile, Canaiolo Nero*

SIDISI Casole d'Elsa, Belmond *Grapes: Sangiovese*

€54.00 per person

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OPEN BAR

DIGESTIFS

Aperol, Campari, Vermouth, Amaretto Disaronno, Limoncello

LIQUEURS

Baileys

PORT

Taylor's 10 years

COGNAC

Courvoisier VS, Vecchia Romagna Etichetta Nera

SCOTCH WHISKY, SINGLE MALT AND BOURBON Johnnie Walker Black Label, J&B, Four Roses

SPIRITS

Bombay Gin, Tanqueray Gin, Grey Goose Vodka, Rum Bacardi

SOFT DRINKS

Tonic, Ginger Ale, Ginger Beer, Soda Water, Coca-Cola, Coca-Cola Zero, Sprite

COCKTAILS

Gin tonic, Negroni, Whisky and cola, Americano, Vodka lemon, Rum and cola, Mojito

BEERS

Nastro Azzurro, La Portofinese (local beer)

€60.00 per person per hour

Open bar may be personalized upon request

Open bar is also available charged on consumption, prices subject to prior agreement